

**IN THE CLAIMS:**

Claims 1, 4, and 24 have been amended. Claims 40-43 have been added. Claims 1, 2, 4-8, 10-14, 16, 17, 19, 20, 22, 24, 25, 35, 39, and 40-43 are pending in the present application.

1. (Currently Amended) A method for producing a consumable product from potatoes, comprising:
  - (a) treating a potato substance with an effective amount of one or more exogenous enzymes selected from the group consisting of ~~an a~~ amyleglucosidase, glucose oxidase, laccase, lipase, ~~malto~~genic amylase, pectinase, pentosanase, protease, and transglutaminase, and
  - (b) processing the enzyme-treated potato substance to produce a potato product.
2. (Previously Presented) The method of claim 1, wherein the pectinase enzyme is selected from the group consisting of arabinanase, arabinofuranosidase, galactanase, rhamnogalacturonan acetylesterase, rhamnogalacturonase, rhamnogalacturonan lyase, pectate lyase, pectin acetylesterase, pectin lyase, pectin methylesterase, and polygalacturonase.
3. (Canceled).
4. (Currently Amended) The method of claim 1, wherein the potato substance is obtained from Bintje, Russet Burbank, Kennebec, Norchip, Atlantic, Shepody, Sebago, Red Pontiac, Red Warba, Irish Cobbler "BC", Norgold Russet "BC", Norland, Atlantic, White Rose, Superior, Centennial Russet, Keswick "NB 1", and Green Mountain.
5. (Previously Presented) The method of claim 1, wherein the potato substance is selected from the group consisting of raw potato, potato dough, and potato batter.
6. (Previously Presented) The method of claim 1, further comprising blanching the potato substance prior to the enzymatic treatment.
7. (Previously Presented) The method of claim 1, further comprising blanching the potato substance concurrently with the enzyme treatment step.

8. (Previously Presented) The method of claim 1, further comprising partially drying the potato substance after the enzymatic treatment.

9. (Canceled).

10. (Previously Presented) The method of claim 1, further comprising parfrying the enzyme-treated potato substance before processing to produce the potato product.

11. (Previously Presented) The method of claim 1, further comprising freezing the enzyme-treated potato substance before processing to produce the potato product.

12. (Previously Presented) The method of claim 1, further comprising coating the potato substance.

13. (Previously Presented) The method of claim 12, wherein the coating is a hydrocolloid coating and/or a starch-based coating.

14. (Previously Presented) The method of claim 1, further comprising treating the potato substance with a starch degrading enzyme during the enzyme-treatment step.

15. (Canceled).

16. (Previously Presented) The method of claim 1, wherein the processing of the enzyme-treated potato substance comprises baking, frying, or microwaving.

17. (Previously Presented) The method of claims 1, wherein the potato product is fried.

18. (Canceled).

19. (Canceled).

20. (Previously Presented) The method of claim 1, wherein the potato product is baked.

21. (Canceled).

22. (Previously Presented) The method of claim 1, wherein the potato product is frozen.

23. (Canceled).

24. (Currently Amended) The method of claim 23 22, wherein the frozen French-fries have potato product has been parfried before freezing.

25. (Previously Presented) The method of claim 1, wherein the potato product resulting from enzyme-treatment has an improved property selected from the group consisting of an increased crispiness, enhanced colour, faded colour, increased stiffness, rugged surface, improved flavour, and lower fat content, compared to a potato product obtained without enzyme treatment.

26. (Canceled).

27. (Canceled).

28. (Canceled).

29. (Canceled).

30. (Canceled).

31. (Canceled).

32. (Canceled).

33. (Canceled).

34. (Canceled).

35. (Previously Presented) The method of claim 1, wherein the effective amount of the enzyme is about 0.01 mg to about 100 mg per kilogram of potato substance.

36. (Canceled).

37. (Canceled).

38. (Canceled).
39. (Previously Presented) A potato product obtained by the method of claim 1.
40. (New) The method of claim 14, wherein the starch degrading enzyme is an alpha-amylase.
41. (New) The method of claim 35, wherein the effective amount of the enzyme is about 0.1 mg to about 25 mg per kilogram of potato substance.
42. (New) The method of claim 36, wherein the effective amount of the enzyme is about 0.5 mg to about 5 mg per kilogram of potato substance.
43. (New) The method of claim 37, wherein the effective amount of the enzyme is about 1 mg to about 5 mg per kilogram of potato substance.